

# Menus & Policies for The Riverwalk Landing

## Appetizer Selections

These offerings are priced per person

<b>Fruit and Cheese Tray</b> .....	sm \$35 med \$50 lg \$100
<b>Vegetable Crudités Tray</b> .....	sm \$25 med \$50 lg \$100
<b>Deli Tray (assorted meats &amp; cheeses)</b> .....	prices vary
<b>Olive &amp; Cheese Bread</b> .....	\$0.60
<i>Black and green olives with pimentos on a toasted crostini rounds and topped w/ Monterey Jack Cheese</i>	
<b>Shrimp &amp; Cheese Bread</b> .....	\$1.20
<i>Baby shrimp salad with lemon and herbs on toasted crostini topped with Monterey Jack Cheese</i>	
<b>Fried Green Tomatoes</b> .....	\$1.50
<b>Meatballs</b> .....	\$3.00
<i>Italian meatballs baked and served with choice of Stroganoff sauce, BBQ sauce or Marinara sauce</i>	
<b>Sausage Stuffed Mushrooms</b> .....	\$3.00
<i>Large mushroom cap filled with a cornbread and sausage stuffing</i>	
<b>Assorted (Fried) Raviolis</b> .....	\$3.00
<i>Your choice of Shrimp &amp; Grits, 3 Cheese, Southwestern, Spinach and Walnut. Served with Alfredo or Marinara sauces</i>	
<b>Hummus w Pita points</b> .....	\$3.75
<b>Buffalo Wings</b> .....	\$3.75
<i>Jumbo wings fried to a golden brown and tossed in a Spicy Buffalo or Teriyaki Sauce</i>	
<b>Chicken Skewers</b> .....	\$4.00
<i>With Thai peanut, teriyaki, ginger-soy, or mustard BBQ dipping sauces</i>	
<b>Assorted Mini Quiches</b> .....	\$4.20
<i>Quiche Lorraine, spinach, herb cheese, zesty Cajun shrimp</i>	
<b>Spanakopita</b> .....	\$4.50
<i>Spinach, cream cheese and feta is delicately laced with a hint of garlic then wrapped in flaky phillodough</i>	
<b>Chicken Tenders</b> .....	\$4.50
<i>Battered and deep fried</i>	
<b>Crab Stuffed Mushrooms</b> .....	\$5.00
<i>Large mushroom cap stuffed with a low country crab stuffing</i>	
<b>Fried Mozzarella</b> .....	\$6.00
<i>Creamy Wisconsin Mozzarella coated with a hint of lemon and pepper batter and deep fried</i>	
<b>Elijah's Crab Dip</b> .....	\$7.20
<i>Fresh back fin crab mixed with Elijah's Secret Recipe and baked to perfection</i>	
<b>Beef Skewers</b> .....	\$7.00
<i>Beef tenderloin tips skewered, baked, and served with your choice of teriyaki, ginger-soy, or Thai peanut dipping sauce</i>	
<b>Mini Crabcakes</b> .....	\$7.00
<i>Elijah's miniature pan seared Crabcakes with low country seasonings</i>	
<b>Bacon Wrapped Shrimp</b> .....	\$7.50
<i>Large Shrimp wrapped in smoked bacon and baked.</i>	
<b>Bacon Wrapped Scallops</b> .....	\$9.00
<i>Large Sea Scallops wrapped in smoked bacon then baked</i>	
<b>Shrimp Cocktail</b> .....	\$10.00
<i>Large shrimp steamed and chilled, served with lemon and cocktail</i>	

All items will be served as a platter or in heated chafing dishes with the appropriate condiments.

Prices are subject to change and are only guaranteed once payment is received in full.

## Dinner Buffet Selections

### The Graystone \$23.95 per person (Choice of Three)

Chicken (Piccata, Pesto, Marsala, or Cacciatore)  
BBQ Pork  
Catfish Etouffe  
Stir-fry Chicken or Beef  
Beef Stroganoff

Roasted Turkey with cranberry-orange compote  
Hickory Smoked Ham with bourbon-brown sugar glazed apples

Carving station\*: Virginia Ham w/ mango chutney

### The Bellamy \$26.95 per person (Choice of Three)

Top Round of Beef with caramelized onion Bordelaise  
Shrimp Panned in Butter  
Cajun Shrimp

Chicken w/spinach, cream cheese, sun-dried tomatoes and served with mushroom Marsala cream sauce  
Blackened Sirloin served with mushroom Demi Glace,  
Atlantic Salmon with Dill crème Sauce

Carving station\*: Pork Tenderloin with Robert Sauce or Roasted Prime Rib of Beef au jus and horseradish crème

### The Wilmingtonian \$31.95 per person (Choice of three)

Crab Stuffed Salmon w/ Beurre Blanc sauce  
Roasted Duck Breast with blackberry cognac reduction  
Shrimp & Scallops Elijah's  
Grouper Florentine  
Seafood Marinara with Pasta  
Crabcakes with a Cajun Remoulade  
Mahi-Mahi w/ lobster and crab crème sauce

Carving station\*: Beef Tenderloin w/ sauce au poivre and horseradish crème

All prices above include bread, non alcoholic beverage and your choice of **up to three** of the following sides:

New potatoes  
Seasoned rice  
Cornbread  
Stuffing with kielbasa  
Coleslaw

Potato salad  
Sautéed vegetable medley  
Green beans  
Linguine pasta  
Maple mashed sweet potatoes

Garden salad  
Sautéed mushrooms

\* There is a \$75 fee for the carving stations (attendant)

Desserts available, ask about pricing: Key lime pie, Death-by-Chocolate, Chocolate Delice, Apple Pie, Cheesecake, Brownies

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## Southern Favorites

(High demand, non-traditional, “feel good” fare - especially for the family reunion, corporate event, birthday party, or any other celebration to remember)

### Pig Pickin’ \$25.00 per person

Pork  
Fried Chicken  
BBQ Chicken  
Slaw  
Baked Beans  
Pasta Salad  
Corn on the Cob  
Cornbread and Rolls

### Oyster Roast \$38.00 per person

Oysters  
Shrimp  
Corn on the Cob  
Slaw  
Pasta Salad  
New Potatoes

### Shrimparoo \$36.00 per person

Large Shrimp  
Slaw  
Fruit and Cheese Tray  
Corn on the Cob  
New Potatoes  
Cornbread

\*\*All prices above include bread, and a non-alcoholic beverage

Desserts available, ask about pricing: Key lime pie, Death-by-Chocolate, Chocolate Delice, Apple Pie, Cheesecake, Brownies

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## Brunch Menu Selections

### Executive \$11.95 per person

(Choose 1 Main Dish)

Chicken Fried Chicken with Gravy  
French Toast with Maple Syrup  
Biscuits and Gravy

Fresh Fruit  
Scrambled Eggs  
Bacon or Sausage  
Hash Browns or Grits  
Bagels with Cream Cheese

### Presidential \$14.95 per person

(Choose 2 Main Dishes)

French Toast with Maple Syrup  
Biscuits and Gravy  
Country Ham with Creole Honey Mustard  
Chicken Fried Chicken with Gravy

Fresh Fruit  
Scrambled Eggs  
Bacon or Sausage  
Hash Browns or Grits  
Assorted Mini Quiches or Assorted Mini Muffins

### Owners Box \$17.95 per person

(Choose 3 Main Dishes)

French Toast with Maple Syrup  
Biscuits and Gravy  
Country Ham with Creole Honey Mustard  
Chicken Fried Chicken with Gravy  
Shrimp and Grits  
Salmon and Grits  
Flat Iron Steak

Fresh Fruit  
Scrambled Eggs  
Bacon or Sausage  
Grits or Hash Browns  
Assorted Mini Quiches  
Assorted pastries and breads

\*Brunch selections do not include beverage, tax or gratuity

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## Tasting Policy

- Tastings are available *by appointment only\**, and at a cost determined by the items chosen.
- Tastings are not offered on holidays or holiday weekends
- Tastings are offered Tues – Sat between 2:45pm-4:45pm or 10:30am-11:30am
- There is a limit of up to four people for a tasting
- There is a maximum of six items to taste
- The tasting is given by a Manager or by the Event Coordinator
- Portion sizes are for tasting purposes only

## Menu Set-Up

- Setting up the menu needs to be done at least 2 weeks prior to the event ( to ensure that we will be able to order all the required ingredients to make your event the most successful event that we can)
- The menu can be discussed over the phone or by **appointment\***.
- Once the menu is complete there will be a confirmation email that will be sent that will ensure your choices.
- Please **REVISE** the confirmation email and reply with concerns or comments.

## Cake Cutting

- There is a \$25 cake cutting fee for parties less than 100
- There is a \$50 cake cutting fee for parties of 100-150
- There is a \$75 cake cutting fee for parties of 150-200
- There is a \$100 cake cutting fee for parties of 200 or more

\*Call for an appointment 910.343.1448

## Bar Prices & Policies

### Hosted Bar/ Cash Bar

#### BEER

Domestic--\$3.25

Import--\$4.25

#### WINE

House--\$5.50

Premium--\$6.50

#### LIQUOR

Well--\$6.00

Call--\$7.00

Premium--\$8.00

#### KEGS

Ask about pricing. (We do not offer them in a package; they are priced individually at various prices)

**\* If selecting a cash or hosted bar w/ liquor there will be a \$100 bar set-up fee. This fee does not apply to our Open bar packages.**

Champagne Toast (with house champagne)--\$4 per person

#### Champagne List (by bottle only)

(a bottle serves 12 people, with a ½ glass of champagne each)

Charles de Fere Brut, France \$28

Korbel Brut, California \$32

Moet et Chandon "White Star" Extra Dry \$65

Veuve Cliquot "Yellow Label Brut", Reims France \$80

Moet et Chandon Brut "Dom Perignon", Epernay, France \$175

## Open Bar Pricing

Open Bar is available for parties of 50 (adults) or more only.

### 1) No Alcohol

- Simple Bar Package: soft drinks, tea, and water -- \$2.25 per person. *No charge for this set up if ordering from the Dinner Entrée menu.*
- Juice Bar Package: (often used for Brunch menus) -- \$4.95 per person. Includes: Simple Bar and Juices (pineapple juice, orange juice, apple juice, cranberry juice and grapefruit juice)

\*Add coffee service to either package for an extra \$1.00 per person

### 2) Beer, Wine, and Simple Bar Package -- \$17 per head for first 3 hours; each additional hour \$2 per hour per person. **Choose 3-4 Domestic and 2 Imports.**

House Selection of Red and White wine

#### Domestic Beer Selections

Miller Lite  
Coors light  
Budweiser  
Michelob Light  
Bud Light  
Michelob Ultra  
Natural Light  
Ice House

#### Imported Beer selections

Amstel Light  
Becks  
Corona  
Heineken  
Bass Ale  
Harp  
Dos Equis Amber  
Red Stripe

\*Any special order will be an extra \$2.00 per person

### 3) Full Bar with House Liquors and Mixers -- \$21 per head for first 3 hours; each additional hour \$4 per hour per person. **Choose 3-4 Domestic and 2 Imports \*\*\***

Popov vodka  
Inver house scotch  
Gordon's Gin  
Seagrams 7 whiskey

Castillo Rum  
Country Gentleman bourbon  
Aristocrat Tequila

House Selection of Red and White wine

Domestic and Imported beer

\*Any special order will be an extra \$2.00 per person or according to price of request

\*\*\* Shots are **not** offered in any package

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## Open Bar Pricing Continued...

4) Full Bar with Call Liquors and Mixers -- \$24 per head for first 3 hours; each additional hour \$5 per hour per person. **Choose 3-4 Domestic and 2 Imports \*\*\***

Absolute vodka	Jim Beam Bourbon
Jack Daniels Whiskey	Bacardi Rum
Dewar's Scotch	Cuervo Gold Tequila
Tanqueray Gin	
House Selection of Red and White wine	
Domestic and Imported beer	

\*Any special order will be an extra \$2.00 per person or according to price of request  
\*\*\* Shots are **not** offered in any package

5) Full Bar with Premium Liquors and Mixers-- \$27 per head for first 3 hours; each additional hour \$5 per hour per person. **Choose 3-4 Domestic and 2 Imports \*\*\***

Kettle One Vodka	Cuervo 1800
Crown Royal Whiskey	Maker's Mark Bourbon
Johnny Walker Black Scotch	Captain Morgan's Rum
Bombay Sapphire Gin	Bacardi Rum
House Selection of Red and White wine	
Domestic and Imported beer	

\*Any special order will be an extra \$2.00 per person or according to price of request  
\*\*\* Shots are **not** offered in any package

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## Elijah's guidelines/policies for The Riverwalk Landing Functions

- A major credit card number must be on file with Riverwalk Landing. for confirmation of reservation.
- We do require a minimum of \$1000 expenditure towards food/beverage on all functions at The Riverwalk Landing.
- Food service will be **BUFFET STYLE ONLY**; there will be **NO** plated service on the Riverwalk Landing. For a plated dinner please inquire about our main dining room.
- We will provide all items necessary for buffet service: chinaware, chafing dishes, serving utensils, silverware, and plastic drink ware. Any additional items (flower vases, ice sculptures, table decorations, glass drink ware etc.) will be the responsibility of the guest, and at the discretion of Riverwalk Landing management.
- The bar will be set up per the host's instructions. Example: beer and wine only, wine and liquor only, non-alcoholic beverages only, etc.
- Bar set-up options: 1) Cash Bar- Guests pay for drinks themselves. 2) Hosted bar- Host will pay for bar tab at the end of the function based on a per drink basis. 3) Open bar- based on one of our packages host will pay for bar tab on a per person basis.
- All alcohol will be purchased and served by Elijahs.
- There will be a 20% gratuity and state sales tax of 8.00% added to the final bill.
- We accept all major credit cards or cash. Certified or corporate checks only
- **No Personal Checks Accepted**
- In the event of cancellation a 72 hour notice prior to the event must be given to Elijah's restaurant or a fee of \$5 per person or \$300 whichever is greater will be applied to the card.
- Final payment for the menu must be made to Elijahs no later than (15) fifteen days before the event. Any additions or changes in the head count or menu selections should be made by the host at this time. **Please take note: menu pricing is only guaranteed 30 days prior to event.** If offering an open bar to your guests payment for this must also be made at this time, otherwise the bar tab is due at the end of the function.
- Alcohol is allowed on the Riverwalk, but must be confined to the area in front of Riverwalk Landing / Elijahs.

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- Please remember we are located in a residential area of downtown Wilmington and certain noise ordinances do exist. We along with Riverwalk Landing. do reserve the right to ask bands/DJs to lower the volume of their music.
- Elijahs can, if necessary, remove any unruly guests from the event.
- There will be **NO** ice cream or sorbet offered as desserts.
- There will be a corkage fee for each outside bottle of wine or champagne brought on premises
  - 750 ml bottle - \$10.00 (average bottle of wine)
  - 1.5 liter bottle - \$ 20.00
  - Box wine (equivalent to 4 bottles) - \$40.00

For further information call (910) 343-1448 or send an email to  
[Colleen@riverenterprisesevents.com](mailto:Colleen@riverenterprisesevents.com)

\*Upon receipt of a deposit at The Riverwalk Landing or at Elijah's, it is understood that these policies have been read and accepted by the responsible party.